

Mash Ingredients Recipe

Mix the following amounts of ingredients in your fermentation container.

Note: Water needed is in addition to water covering corn.

	1 gallon of mash	5 gallons of mash	10 gallons of mash	25 gallons of mash	50 gallons of mash	100 gallons of mash	300 gallons of mash	1000 gallons of mash
Corn Pounds	2	10	15	40	75	150	400	1200
Sugar pounds (optional)	1	6	12	30	60	120	360	1200
Yeast	1 tsp	2 tbls	1/5 cup	1/3 cup	½ cup	1 cup	3 cup	3 lbs
Water Needed	2 ½ qts	5 gallon	10 gallon	25 gallon	50 gallon	100 gallon	300 gallon	1000 gallon

Make certain after you have added all ingredients that you have at least 5 inches to the top of the container.

If you use sugar it will make the cost quite a bit higher. If you can use a different sweetener your cost will go down considerably. To get your cost down to just a few cents per gallon you should consider using waste materials from bakeries, canneries or plant a crop high in sugar content such as fruits or fodder beets. You can also make your own molasses.

Home Grown Yeast

You can culture your own yeast.

Step 1. Mix 1 pint of water with 1 tablespoon of sugar and $\frac{1}{4}$ cup of flour. Mix these 3 ingredients in a blender or by hand and boil for 20-30 minutes.

Step 2. After the mixture has cooled to about 85 degrees F. mix in 4 tablespoons of distillers yeast.

Step 3. Place in a quart jar with a lid and punch a small hole in the lid.

Step 4. Place in refrigerator.

Step 5. Each time you use the yeast you have made save out about a tablespoon and add that back to a new “batch” by repeating the above procedure.

Enzymes

Enzymes are a relatively new product and **ARE NOT** necessary to produce high quality alcohol.

Enzymes increase the cost of alcohol, but do not make it any better or shorten manufacture time.

If you want to use enzymes here is a list of suppliers.

Biocon Inc.
606-269-6351

C.B. Fermentation Industries
Des Plains, Ill.

Enzyme development Corp.
212-736-1580

Miles Laboratories
219-264-8111

Rohm and Hass Co.
215-592-3000

Sibel Sons Co.
312-463-3400